



Twice Baked Potatoes

Ingredients:

6 large russet potatoes
1/4 cup cream/milk
2 cups shredded cheese
1/2 pkg bacon, diced
1 tbsp salt
1/2 tbsp black pepper
1 tbsp green onions, diced, optional

Directions:

Bake potatoes by preheating oven to 450 degrees. Wash and scrub potatoes. Dry and place on a baking sheet. Drizzle 1 tbsp olive oil over each potato, and then sprinkle 1 tsp each salt and pepper over the top. bake for 1 hour and 30 minutes.

Meanwhile, cook bacon until crispy and let drain on a paper towel. Save 1 tbsp bacon fat

Remove potatoes from oven, and slice in half. Let cool 5–10 minutes, and carefully scoop out the potatoes, leaving about 1/8" of potato around the skin.

Mash 1 cup cheese, salt, pepper, 1 tbsp bacon fat, cream and potatoes in a large bowl until smooth.

Fill each potato half with mashed potatoes.

Top with remaining cheese and bacon.

Turn on broiler and cook for 2–3 minutes, until the cheese is melted, and the potatoes are warmed through again.

Sprinkle with green onions and serve right away.